

Italian Dressing

Ingredients	1 Pint		1 Quart		Directions
	Weight	Measure	Weight	Measure	
Chicken or vegetable stock, non-MSG		3/4		1 1/2 cups	1. Measure chicken or vegetable stock into pot. Add carrots, onions, celery leaf (optional), and cornstarch. 2. Heat to a boil, stirring constantly. Boil for 3 minutes or until thickened. 3. Turn off heat and let stand for 5 minutes. 4. Whisk sugar, white pepper, parsley, oregano, basil, garlic, and vinegar into the thickened stock mixture.
*Fresh carrots, minced		2 Tbsp		1/4 cup	
*Fresh onions, minced		2 Tbsp		1/4 cup	
Celery leaf (optional)		2 Tbsp		1/4 cup	
Cornstarch		1 1/2 tsp		1 Tbsp	
Sugar		1 1/2 tsp		1 Tbsp	
Ground black or white pepper		1/4 tsp		1/2 tsp	

Dried oregano	1/4 tsp	1/2 tsp
Dried basil	3/4 tsp	1 1/2 tsp
Granulated garlic	1 1/2 tsp	1 Tbsp
Cider vinegar	1/4 cup 2 Tbsp	3/4 cup
Vegetable oil	3/4 cup	1 1/2 cups

5. Slowly whisk oil into dressing mixture.
6. CCP: Refrigerate within 1 hour. Hold at 40° F or colder. Refrigerate until ready to serve. For best results, refrigerate overnight to develop flavors.
7. Portion with 1 oz ladle (2 Tbsp).

Notes
* See Marketing Guide

Serving	Yield	Volume
2 tablespoons (1 oz ladle).	1 Pint: 16 1 oz servings	
	1 Quart: 32 1 oz servings	

Nutrients Per Serving					
Calories	97	Saturated Fat	1 g	Iron	
Protein		Cholesterol		Calcium	4 mg
Carbohydrate	2 g	Vitamin A	313 IU	Sodium	8 mg
Total Fat	10 g	Vitamin C		Dietary Fiber	